

Date Mailed: February 2, 2006

Sheet 1 of 1

FORM 1449\*

## INFORMATION DISCLOSURE STATEMENT

Docket Number:

12845.0009US01

Application Number:

10/800,200

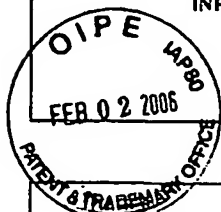
IN AN APPLICATION

(Use several sheets if necessary)

Applicant: Breddam et al.

Filing Date: March 11, 2004

Group Art Unit: 1638



## U.S. PATENT DOCUMENTS

EXAMINER INITIAL	DOCUMENT NO.	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
MI	US2003/0167544	09/04/2003	Dulima et al.			

28  
5/2/08.

## FOREIGN PATENT DOCUMENTS

	DOCUMENT NO.	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION	
						YES	NO
MI	EP 1 609 866	12/28/2005	Europe				

## OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)

MI		Drost et al., "Flavor Stability." <i>ASBC Journal</i> , 1990. Vol. 48(4), pp.124-131.
MI		Kuroda et al., "Characterization of Factors That Transform Linoleic Acid into Di- and Trihydroxyoctadecenoic Acids in Mash." <i>Journal of Bioscience and Bioengineering</i> , 2002. Vol. 93(1) pp. 73-77.
MI		Kuroda et al., "Enzymes that Transform Linoleic Acid into Di- and Trihydroxyoctadecenoic Acids in Malt." <i>BAA TQ</i> , 2003. Vol. 40(1) pp.11-16.
MI		Kobayashi et al., "Behavior of Mono-, Di- and Trihydroxyoctadecenoic Acids during Mashing and Methods of Controlling Their Production." <i>Journal of Bioscience and Bioengineering</i> , 2000. Vol. 90(1) pp. 69-73.
MI		Rutgersson et al., "Optimization of Temperature, Time and Lactic Acid Concentration to Inactivate Lipoxigenase and Lipase and Preserve Phytase Activity in Barley (cv. Blenheim) During Soaking." <i>Cereal Chemistry</i> , 1997. Vol. 74(6) pp. 727-732.

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PATENT TRADEMARK OFFICE

EXAMINER /Medina Ibrahim/

DATE CONSIDERED

10/16/2006

EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609; draw line through citation if not in conformance and not considered. Include copy of this form for next communication to the Applicant.